Dual Fuel Ranges Use & Care Information

WOLF™

Please Note...

As you read this Use & Care Information, take particular note of the **CAUTION** and **WARNING** symbols when they appear. This information is important for the safe and efficient use of the Wolf equipment.

In addition, this Use & Care Information may signal an **IMPORTANT NOTE**, which highlights information that is especially important.

⚠ CAUTION

signals a situation where minor injury or product damage may occur if you do not follow instructions.

⚠ WARNING

states a hazard that may cause serious injury or death if precautions are not followed.

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⚠ WARNING

If the information in this book is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not install or operate your Wolf Dual Fuel Range without a ventilation hood.

WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighboring phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Introducing Wolf Dual Fuel Ranges

Thank you...

Thank you for purchasing your new Wolf Dual Fuel Range. Each of our units is handcrafted with the knowledge and experience gleaned from being the premier supplier of cooking equipment to professional chefs and their restaurants for nearly 70 years. Rest assured this same expertise is applied to the residential equipment you have just purchased.

Should service become necessary, your Wolf Dual Fuel Range is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement on page 51.

This Use & Care Information will answer most of your questions about the features, operation and care for your Wolf Dual Fuel Range. If you have questions that are not addressed here, call 800/332-9513.

IMPORTANT: Check the appliance rating plate (see page 9) for type of gas. If this appliance does not correspond to your type of gas (natural or LP), contact your Wolf dealer.

IMPORTANT: Operating instructions for this equipment has been prepared for customer use. All installation must be performed by a qualified installer. Any required service must be performed by a Wolf Factory Authorized Service Center Technician.

**This appliance is certified by Star-K to meet strict Jewish religious regulations in conjunction with specific instructions found on www.star-k.org.*

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Read All Instructions Before Using This Appliance

THE RANGE

- **Read this Use and Care Information carefully** before using your new Dual Fuel Range to reduce the risk of fire, electric shock or injury to persons.
- **Insure proper installation and servicing.** This appliance must be properly installed and grounded by a qualified technician.
- **Have your installer show you where the fuse or junction box is located in your home.** This will enable you to know how and where to turn off the electricity to the oven.
- **Do not use aluminum foil to line any part of the cooktop or oven cavity.**
- **Always use dry potholders** when removing pans from the oven or cooktop. Wet or damp potholders can cause steam burns. Do not use a towel or bulky cloth in place of potholders.
- **Do not use the appliance to warm or heat the room.**
- **Do not repair or replace any part of the range** unless specifically recommended in literature accompanying this appliance. All service should be referred to a qualified technician.
- **Never leave the range unattended when in use.**
- **Do not leave children alone or unattended** in the area where the range is in use. Never allow children to sit or stand on any part of the range. Do not let children play with the cooktop or oven.
- **Do not store items of interest to children above or at the back of the range,** as they could climb on the appliance to reach items and be injured.
- **Do not use water on grease fires.** Smother any flames with a lid, baking sheet or metal tray. Flaming grease can be extinguished with baking soda or a multi-purpose chemical or foam extinguisher.
- **Do not heat unopened food containers** as they could burst and cause injury.
- **Do not store combustible, flammable or explosive materials near burners, oven or adjacent cabinets,** or let grease or other flammable substance accumulate on the cooktop.

TOP SURFACE BURNERS

- **Have your installer show you where the gas supply shut-off valve is located in your home.** This will enable you to know how and where to turn off the gas to the range.
- **Before performing any service, turn off the gas supply by closing the gas shut-off valve** and turn off the electricity to the oven.
- **Keep igniters clean and dry for proper lighting and performance for the burners.**
- **Keep appliance area clear and free from combustible material.**

SAFETY INSTRUCTIONS & PRECAUTIONS

- **In the event that a burner goes out and gas escapes,** open a window or a door. Wait at least five minutes before using the unit.
- **Do not obstruct the flow of combustion and ventilation air.** Your kitchen must provide an adequate supply of fresh air to assure proper combustion and ventilation.
- **When cooking, set burner controls so that the flame heats only the bottom of the pan** and does not extend beyond the bottom of the pan.
- **When deep fat frying,** be certain that the pan is large enough to contain the desired volume of food without overflow caused by bubbling of the fat. Never leave a deep fat fryer unattended. Avoid deep fat frying of moist or frost-covered foods, as foods with high water content may cause spattering or spilling of the hot fat. Heat fat slowly, and stir together any combinations of oils and fats prior to applying heat. Utilize a deep fat frying thermometer to avoid heating the fat to temperatures above the flash point.
- **Always turn panhandles inward** so they do not extend over adjacent work areas, burners or the edge of the range.
- **Always check the positions of the control knobs** to make certain the range or top surface burners are off when you are finished cooking.
- **Always light each burner prior to placing a pan on the burner grate.** Also, turn the control knob to the "OFF" position before removing a pan from the burner grate.
- **Do not clean the range while it is still hot.** If using a damp sponge or cloth, wait until the cooktop has cooled sufficiently to prevent steam burns. Also, some cleaners can produce harmful or unpleasant fumes if applied to hot surfaces. (Refer to Top Surface Burner Care on page 14).
- **Keep any ventilation filters clean to avoid grease fires.**
- **Always set pans gently onto the grates** and center them so that they are well balanced.
- **Do not allow aluminum foil, plastic, paper or cloth to come in contact** with a hot burner or grate. Do not allow pans to boil dry.
- **Start the ventilation hood approximately ten minutes before cooking on the range or top surface burners;** this establishes an air curtain, and improves the capture of vapor and moisture.

• **Do not cover the burners and grates with anything except properly selected utensils.** Decorative covers should not be used.

• **Wear proper apparel.** Never let loose clothing, or other flammable materials come in contact with the burners while in operation. Fabric may ignite and cause personal injury.

• **When using the range, do not touch the grates, burner caps, burner bases or any other parts** in proximity to the flame. These components may be hot enough to cause burns.

• **If the range is near a window,** do not use long curtains as a window treatment, as they could blow over the range and create a fire hazard.

• **Boil-overs and greasy spills may smoke and/or ignite.**

• **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

• **Choose pans with easily grasped handles that will stay cool while cooking.** Refer to Cookware Selection on page 12.

ELECTRIC OVEN

• **Use the oven only for cooking tasks** expected of a home oven as outlined in this book.

• **Always properly clean and maintain the oven** as recommended in this book.

• **Exercise caution when opening the oven door.** Let hot air or steam escape before looking or reaching into the oven.

• **Allow the oven cool air intake** (located above the door) **and the oven exhaust vent** (located below the door) **to remain unobstructed** at all times.

• **Position oven racks in desired locations when the oven is cool.** (If a rack must be repositioned after the oven is already hot, be certain the potholder does not contact a hot heating element in the oven.)

• **Before self-cleaning the oven,** remove broiler grill and pan, oven racks and any other utensils.

• **Clean only those parts listed in this book.**

• **Cooling fan should be operating during the Self-Clean Feature.** If noted that cooling fan is not operating, contact a Wolf Factory Authorized Service Center Technician before self-cleaning again. Cooling fan will turn on automatically about 10 minutes after Self-Clean Feature is initiated.

- **Do not use commercial oven cleaners** or oven liner protective coatings on any part of the oven.
- **Do not use abrasive or caustic cleaners or detergents** on this appliance as these may cause permanent damage. Do not use aerosol cleaners as these may be flammable or cause corrosion of metal parts.
- **Do not clean the door gasket,** because rubbing, or moving the door gasket may eliminate the required tight door seal.
- **Do not touch heating elements or interior surfaces of oven.**

⚠ WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A GREASE FIRE, OBSERVE THE FOLLOWING:

- **Smother flames with a close-fitting lid**, baking sheet or other metal tray, then turn off the gas burner. Be careful to prevent burns. If the flames do not go out immediately, evacuate and call the fire department.
- **Do not use water on grease fires.**
- **Never pick up a flaming pan** – you may be burned.

USE AN EXTINGUISHER ONLY IF:

- You have a Class ABC extinguisher and you know how to operate it.
- The fire is small and contained in the area where it started.
- The fire department is being called.
- You can fight the fire with your back to an exit.

California Proposition 65

⚠ WARNING

Burning gas cooking fuel generates some by-products, which are on the list of substances, which are known to cause cancer or reproductive harm. To minimize exposure to these substances, always operate this unit according to the instruction contained in this booklet and provide good ventilation.

Wolf Dual Fuel Range Features

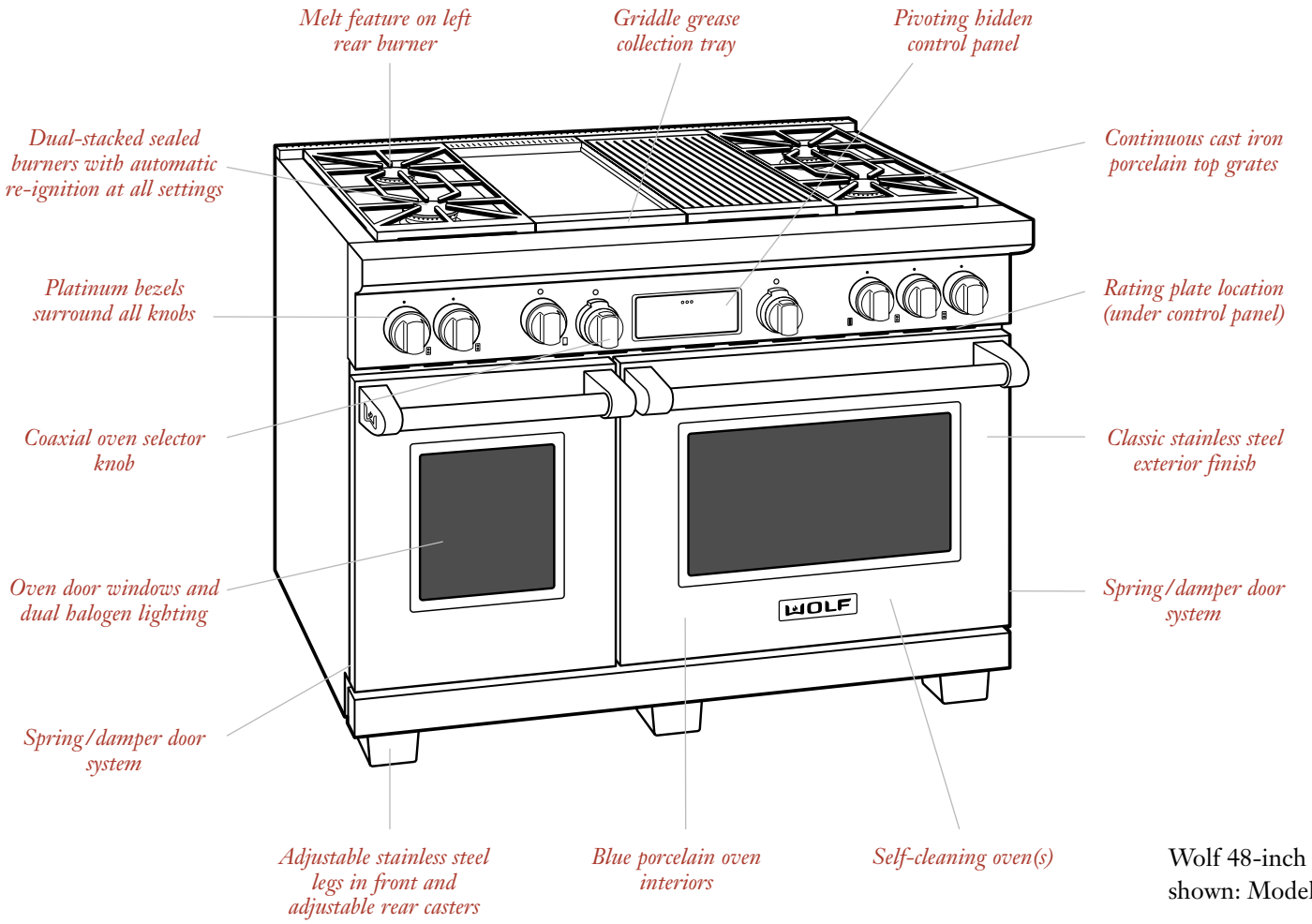
Standard Features

- Natural or LP gas rangetop with dual convection electric oven(s)
- Small 18-inch oven on 48-inch Dual Fuel Range is single convection
- Classic stainless steel exterior finish
- Platinum bezel surrounds all knobs, chrome, brass and copper optional
- Dual-stacked sealed 15,000 Btu/hr burners with automatic re-ignition at all settings
- Melt feature on one 9200 Btu/hr burner
- Continuous cast iron porcelain top grates
- Pivoting touch control panel
- Coaxial temperature displaying oven selector knob
- Eight cooking modes
- Proof mode for 18-inch oven on 48-inch Dual Fuel Range
- Proof feature for 30-inch and 36-inch ovens
- Dehydration feature (with accessory kit #804683)
- Self-cleaning oven(s)
- Spring/damper door system
- Temperature probe
- Full extension bottom rack (excludes 18-inch oven)
- Hidden bake element
- Oven door windows and dual halogen lighting
- Blue porcelain oven interior
- Adjustable stainless steel legs in front and adjustable rear casters
- High altitude conversion kit available (contact your Wolf dealer)
- Two and five year residential warranty
- CSA certified for US and Canada

Ventilation Options

- Overhead wall ventilation hood
- Overhead island ventilation hood for island installations
- Wall Hoods – 30 to 66-inch widths in classic stainless steel finish with welded seams and halogen lighting.
- Island Hoods – 36 to 66-inch widths in classic stainless steel finish with welded seams and halogen lighting.
- All hoods have removable dishwasher safe stainless steel filters.
- Contact your Wolf dealer.

Wolf Dual Fuel Range Features



Wolf 48-inch Dual Fuel Range shown: Model DF484CG

SURFACE BURNERS

A spark electrode ignites each surface burner. This control eliminates the need for continuous open flame pilots. For added safety and convenience, each burner is designed with an electronic re-ignition system. This feature enables any burner to automatically re-light in the event it is accidentally extinguished.

In case of a power outage, the surface burners can be re-lit manually, see page 12.

BEFORE USING FOR THE FIRST TIME

Clean your range thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth. This removes any residual oil and grease left on the surface from the manufacturing process.

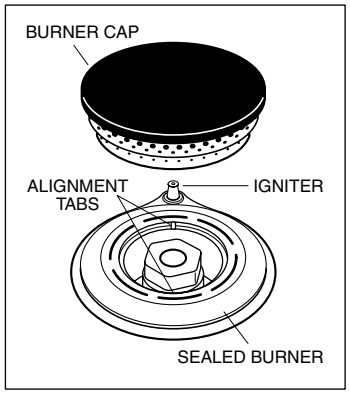
- Refer to ***Top Surface Care*** on page 14.
- Check that the burner caps are positioned correctly.
- Griddles and French Tops need to go through a "burn in" to clean oils from the bottom of these assemblies. See pages 18-21 for cleaning directions.

DUAL-STACKED BURNER ASSEMBLY

The unique dual-stacked burner design combines all the burner parts in one assembly piece.

Large burners provide a Btu/hr rating of 15,000 on HIGH. Small burners provide a Btu/hr rating of 9200 on HIGH. All burners have simmer settings.

A distinguishing feature of Wolf's low Btu/hr control is its constant, low heat output without continuous ignitions. Flame diameter remains full size; only the heat output is lowered.



Dual-stacked sealed burner assembly

The ***Simmer*** gives you ultimate control for preparing your food.

After cleaning or removing burner parts for any reason, it is extremely important that you reassemble burners correctly.

The burner cap has a special orientation and should be seated flatly. Match notches on the burner cap to align with the tabs on bottom of burner.

This patented dual-stacked burner configuration makes it possible to enjoy cooking at full flame as well as maintaining control while simmering at the lowest flame setting.

⚠ CAUTION

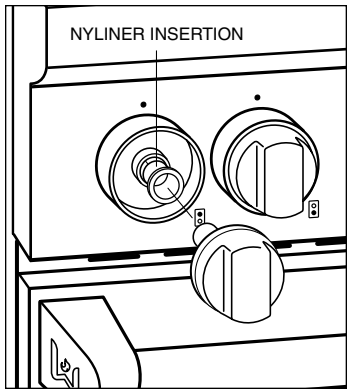
Failure to position the burner parts correctly could cause flames or gas to escape and burn between parts, resulting in poor combustion or damage to your range.

Wolf Top Surface Operation

Control Knobs

The control knobs are positioned to correspond to the burners they regulate. The knobs on the far left regulate the burners on the left side. Conversely, the knobs on the far right regulate the burners on the right side.

The precision fit of the control knobs requires the use of a nyliner insertion between the knob and bezel. When removing knobs for cleaning, place the bearing back inside the bezel for easy installation of the knobs after cleaning.



Nyliner insertion

To light a burner, push in and turn the corresponding control knob counter clockwise to HIGH setting. You will hear a "clicking" and see the burner ignite. Once the burner is lit, continue turning the knob counter clockwise to any one of the settings – HIGH through LOW.

To select a SIMMER setting, turn the burner knob to the LOW setting; you will feel a stop-detent in the knob rotation. Push in on the knob, continuing to turn it counter clockwise. This moves the flame to the second tier. Now, select any variation within the SIMMER flame settings – HIGH through LOW.

Each knob is designed to be a "push-to-turn knob". Although this is a child-safe design, children should never be left unattended in the kitchen when the range is in use.

Grate Placement

The low profile, cast iron grates are designed for a close fit. This enables you to move pans easily from one burner to another without having to lift the pan or have it tip over between the grates. Each grate sets securely on dimples on each corner of the burner pan.

Continuous grates are interchangeable (excluding the charbroiler grate with burner grate).

Position the porcelain coated, cast iron grates over two burners. Rubber pads located under the grate support legs will match up with the dimples on the burner pans.

The drip pan holds as much as 2-1/2 cups of a liquid spillover per two-burner pan.

Flame Height and Appearance

Select a flame that is just high enough to maintain the desired cooking speed and sized to fit the base diameter of the pan. Never extend the flame beyond the base of the pan. Smaller diameter pans should be used on the left rear burner.

The flame on natural gas should be blue with a deeper blue core. There should be minimal trace of a yellow flame. A yellow flame indicates an improper mixture of air/gas or impurities in the gas supply to the range. If this consistently occurs, call a Wolf Factory Authorized Service Center Technician to adjust the mixture. With LP gas, some yellow tipping to the flame is acceptable and may not require an adjustment.

A "popping" sound may be noticed with LP gas when the surface burner is turned off. This is normal.

POWER OUTAGE

In case of a power outage, the surface burners can be re-lit manually. Turn the control knob to "HIGH", and then place a flame near the igniter to light. Use a minimum six inch length igniter for manual lighting of surface burners.

⚠ CAUTION

As a safety measure, it is important to light each burner individually. Do not try to manually re-light the French Top, charbroiler or griddle.

COOKWARE SELECTION

For best results, we recommend medium to heavy weight pans that have a flat base, metal handle and a good fitting cover.

- Look for pans that are made of materials with good heat conductivity, such as aluminum and copper. These metals are sometimes found "sandwiched" between the inner and outer layers of the pan construction. If present, whether visible from the outside or not, they aid in evenly conducting heat.
- Griddles or open roasters that span two burners are suitable, providing they are not warped.
- When a large pan is centered over a burner, the diameter should not exceed ten inches.
- When using pans made of cast iron, enameled steel, glass ceramic or coated with a non-stick finish, select lower flame settings. High heat applied to such materials will cause "hot spots", scorching and burning.
- Cover pans while cooking; covers improve cooking efficiency. Water boils faster, uses less fuel to come to boiling and keeps the kitchen cooler.
- Select high-sided (deep) pans, rather than ones with very wide bases and low sides. High sides will minimize liquids boiling out of the pan.
- Pans with oversize bases that extend beyond the range frame should not be used. On HIGH settings, heat may be trapped beneath the pan causing permanent damage to the surface finish.
- Use the front burners for larger pans. The pans are easier to handle, especially when hot.
- Use a wok with a flat bottom, if not using the grate accessory.

⚠ WARNING

Never leave pans on a high setting unattended for long periods of time. Be particularly cautious when cooking food in fat/grease. It can become hot enough to ignite.

Wolf Top Surface Operation

Temperature Setting Guide

LOW Simmer (9200 Btu/hr)	Melting, holding chocolate Melting butter Heating, holding delicate sauces Warming foods
HIGH Simmer	Melting large quantities Simmering sauces Steaming rice
LOW to MEDIUM Heat	Frying eggs Heating milk, cream sauces, gravies, puddings and cream soups Pan-frying Simmering large quantities Boiling vegetables in water
MEDIUM to HIGH Heat	Sautéing Browning Braising Fast boiling large quantities Quick frying
HIGH Heat	Boiling water Deep fat frying – only to heat oil Heating broth soups, stocks

Helpful Hints

- Wait until surfaces are cool before cleaning.
- Best results occur by wiping up spills and spatters as they occur and immediately after the cooktop has cooled. If splatters are allowed to bake on, they may permanently damage or stain the finish.
- If in doubt about using one of your cleaners, check the label. To check if it is safe to use on your cooktop, try a small amount on an inconspicuous area using very light pressure.
- Use caution when spraying cleaners. Some contain caustic ingredients that can damage adjacent parts and finishes. Protect the adjacent parts by masking them off so that the over-spray is contained to the finish being cleaned.
- Do not spray cleaners on electrical controls, igniters, wires or knob valve stems.

Accessories

Extra Range-Top Surface Burner Accessories

- Stainless steel backsplash risers (choice of 5", 10" or 20" high with high shelf)

NOTE: Use of a 10-inch riser is required for Dual Fuel Ranges with a charbroiler when installed against a combustible surface. A 5-inch riser is required for Dual Fuel Ranges equipped with anything other than a char-broiler, when installed against a combustible surface. For island installations meeting the minimum clearances to walls, use the island trim shipped with the Dual Fuel Range.

- Wok grate
- High Altitude Conversion Package
- Bezel accent colors in chrome, copper and brass (all bezels come with black text).
- Optional set-on Griddle Accessory
- Contact your Wolf dealer.

Wolf Top Surface Care

Top Surface Cleaning Chart

Part Identification	Material	Care Recommendation
Burner Pan	**Exterior Finish – Porcelain Steel** ***! Do not use abrasive cleaners; (i.e. Scotch-Brite™ or Soft Scrub™) they will permanently scratch the surface.***	Resistant to most stains, but not totally impervious to damage. Salt and some cooking liquids may pit and stain the surface. Always remove these spills immediately. ***General care:*** Use a clean cloth or sponge; wipe with warm water and a mild dish detergent. Rinse and dry immediately. ***Spray degreasers:*** Removes fingerprints and greasy spatters. Spray on a cloth and wipe surface. Buff dry immediately to avoid streaking. ***Protective polish:*** Apply to surface to maintain luster and protect from food stains. ***Hard water stains:*** Use white vinegar and water.
Burner Cap	**Porcelain Enamel** (matte finish)	***General care:*** Cool first. Remove grate. Wash caps in warm water and liquid detergent or mild abrasive cleaners. Foods high in acid or sugar content, such as milk, tomatoes, sauerkraut, fruit juices, pie filling, may pit or craze the surface. Remove as soon as possible; do not cook the spill on again.
Burner Grates	**Porcelain-Coated Cast Iron**	Remove from the range and place on a flat surface near the sink. ***Non-abrasive cleaners:*** Hot water and liquid detergent, paste of baking soda and water, plastic pad or sponge. ***Mild abrasive and abrasive cleaners:*** Use sparingly.
Control Knobs **Oven Selector Knob** **Bezels**	**Print Coated Die Cast Zinc**	To remove the knobs, pull the knobs forward off the valve stem (see page 11 on nylon bearing). ***General care:*** Wipe each knob with damp cloth and mild soap and water; rinse and dry. Never soak in water or use abrasive cleaners; they will scratch the finish and may remove the markings. Do not place in dishwasher. NOTE: Please hand wash all decorative components of your Dual Fuel Range. This includes the knobs, bezels, grates and burner caps. A dishwasher should not be used to clean any of these components.
Spark Igniters	**Ceramic**	Keep dry; never spray water or cleaner directly on the igniter. When cleaning around the surface burner, be careful that the cloth does not catch on the igniter and damage.

NOTE: The reference to brand names is not an endorsement but intended as an example of a cleaning product.

Wolf Charbroiler Feature

Charbroiler

This optional feature is designed with an infrared burner to give the highest quality and most efficient method of gas grilling. This burner becomes an orange-red color at the surface of the ceramic tile and when it glows, it transfers an intense heat to the food. This chars the outside of the food, leaving the inside tender and juicy.

The infrared burner is designed to operate at 100% full heat output at 16,000 Btu/hr.

Charbroiler Operation

⚠ CAUTION

The stainless steel cover must be removed prior to operation of the char-broiler.

- Turn the knob counter clock-wise until you hear a clicking noise. This is the electronic igniter. Then continue turning counter clockwise to "HIGH".

- Preheat grill for about ten minutes before adding the food. The ceramic tiles will have an orange-red glow.

- The 22-inch charbroiler, has two separate burners with sepa-rate control knobs, which act independently of each other.

⚠ CAUTION

Do not use cookware on the charbroiler grate.

Charbroiling Tips

- Turn on the ventilation hood 10 minutes prior to using the charbroiler.

- The timings in the grilling chart are approximate. Actual timings depend on the quantity, thickness and starting tempera-ture of the food.

- To minimize flare-ups when grilling chicken breasts and thighs, remove the skin. Brush pieces with peanut oil to reduce sticking on the grate.

- If the knob is not set fully at "HIGH", the burner may turn blue and the automatic igniter will begin sparking. Turn the knob back to "HIGH".

- If flare-ups occur, use long tongs and quickly move the food to another place on the grate.

- Always select lean meat or trim fat before grilling. Excessive flames may occur when grilling meat and poultry with excessive fat.

- Apply basting sauce halfway through cooking time.

- Use a minute timer as a reminder to turn the food over halfway through cooking time.

⚠ WARNING

To prevent flare-ups, never leave the charbroiler during use.

CHARBROILER CARE AND CLEANING

• ***Charbroiler Grate*** (porcelain-coated cast iron): When cool, lift off and set in the sink. Pour very hot water over the cooked on residue. Cover with wet dishtowels and pour more hot water over it. Allow the hot, moist conditions to help loosen the residue. Remove remaining soil with a soap-filled scouring pad. Rinse and dry.

• ***Charbroiler Frame and Front Angled Deflector Plate*** (stainless steel): Remove from the range. Soak in hot water and dish detergent. Wash thoroughly, scrubbing with scouring pad, if needed.

• ***Igniter*** (ceramic): Avoid contact with the igniter; it is fragile and can chip or break.

⚠ CAUTION

Be careful when assembling the components. Avoid any contact with the igniter; it is fragile and can chip or break.

CLEANING INSTRUCTIONS

⚠ CAUTION

Allow the charbroiler surface to cool sufficiently before cleaning surfaces.

NOTE: To keep the charbroiler looking its best, it is recommended to clean after every use. Do not use any commercial cleaners on any part of the charbroiler assembly.

1) Remove the charbroiler grate.

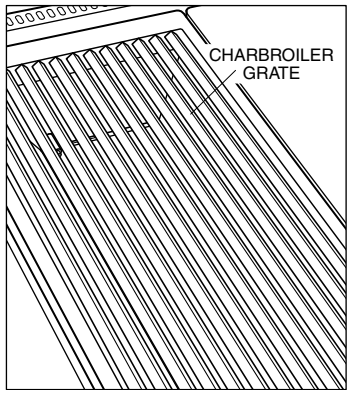
2) Remove the front angled deflector plate.

3) Remove the charbroiler decorative frame.

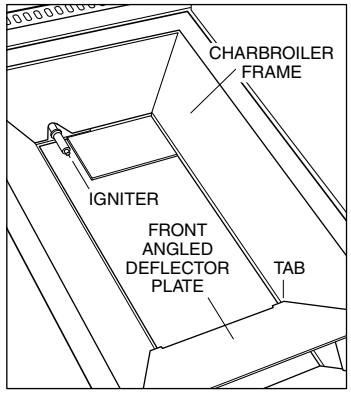
4) After cleaning, put charbroiler decorative frame back in place.

5) Line up the two small tabs on the bottom of the front angled deflector plate with the notches in the decorative frame. The two tabs should fit securely in the notches, and the front angled deflector plate should rest along the front of the decorative frame.

6) Reinstall charbroiler grate.



Charbroiler grate



Charbroiler interior components

CHARBROILER GRILLING TIMES

Refer to the "Wolf Cooking Guide Charts" on pages 45-49

Food / Description	Grilling Time
Beef:	
Ground beef patties, 1/4 lb., 1/2" thick	9-10 minutes (medium well)
Steaks, 1/2"-3/4" thick	11-13 minutes (rare) 14-16 minutes (medium) 17-18 minutes (well done)
Chicken:	
Breasts, boneless & skinless, 1/2" thick	12-13 minutes
Breasts, bone in	30-35 minutes
Thighs, skinless	25-30 minutes
Ham:	
Ham slice, 1/2" thick	4 minutes
Seafood:	
Shrimp, (16-20/lb.)	10-12 minutes
Fresh Vegetables:	
Bell peppers, whole	20 minutes
Corn on the cob, husked	20-25 minutes
Corn on the cob, in the husk	30-35 minutes
Mushrooms	6 minutes

GRIDDLE

The cast iron griddle plate operates at 18,000 Btu/hr. It is thermostatically controlled which means once the set temperature is reached, the heat cycles to hold that setting. Prior to use it is necessary to "season" the griddle so foods do not stick and the surface is protected from moisture. This process will change the appearance.

BEFORE USING FOR THE FIRST TIME

⚠ CAUTION

The stainless steel cover must be removed prior to operation of the griddle.

- Clean surface with hot water and a mild detergent. Rinse and dry.
- Turn on ventilation hood.
- The griddle needs a "burn in" period. Turn on griddle at 350°F (175°C) for 30 minutes to clean oils from the bottom of the griddle.
- ***To season,*** pour 1 teaspoon of oil per 11-inch griddle in the center; spread evenly with a paper towel, avoiding the corners. ***Be careful not to apply too much oil.*** Excess oil will leave a gummy residue and have to be removed.
- Use peanut oil, and not corn or olive oil to season.
- Push and turn the knob to 350°F (175°C). Heat until you see the first signs of smoke. Turn off the heat. When griddle is only slightly warm, wipe off any excess oil. Let the griddle cool completely.
- Repeat with another teaspoon of oil. The brown appearance will darken with use.

GRIDDLE OPERATION

- To heat the griddle, push in the knob and turn counter clockwise to desired temperature. It is normal to hear a clicking sound. This is the electronic ignition lighting the burner. When the burner is lit, the thermostat will control the temperature.
- Preheat for approximately 10 to 15 minutes. When the griddle is preheated, the griddle indicator light will go out. The light will cycle on and off as the thermostat needs more heat to maintain the set temperature. This will allow heat to be evenly distributed and reach the set temperature.
- For the 22-inch griddle, there are two separate burners with separate control knobs, which act independently of each other.
- ***To turn off the griddle,*** turn the knob clockwise to the "OFF" position.

Wolf Griddle Feature

Griddle Care

- Use a metal spatula and scrape grease into the grease collection tray.
- When the surface has cooled, wipe it with a paper towel to remove excess grease or oil.
- Scrape griddle clean. Pour 1/2 cup warm water onto griddle. Pour 1 teaspoon FDA approved commercial griddle cleaner (available at restaurant supply outlet) and scrape griddle grease into grease collection tray. Empty grease collection tray. Rinse griddle with 1/2 cup warm water. Dry the griddle with paper towels.
- Clean grease collection tray after each use. ***Do not allow grease to accumulate in the tray and become a fire hazard.***
- ***To remove grease collection tray,*** gently pull the tray towards yourself to lift it out. Clean grease collection tray with soapy water and a clean cloth, or is dishwasher safe. Replace the grease collection tray.
- Re-apply a small amount of oil to the griddle after each cleaning.
- Occasionally remove the seasoning, clean thoroughly and re-apply. To remove it, add white vinegar and water, or club soda to a slightly warm surface. Scrub with a fine wire brush or a fine-grit griddle brick. Repeat application if necessary. Be certain to apply a light coat of oil after cleaning for seasoning.

⚠ CAUTION

Be particularly cautious when cooking food high in fat. It can become hot enough to ignite.

Griddle Cooking Chart

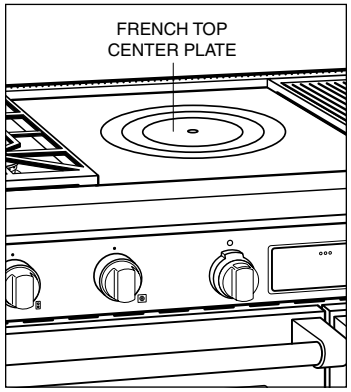
Refer to the "Wolf Cooking Guide Charts" on pages 45-49

Suggested Temperature	Food
200˚F (95˚C)	Hold cooked food at a serving temperature
250˚F (120˚C)	Eggs
350˚F (175˚C)	French toast, pancakes sandwiches, bacon, sausage, pork chops, and flattened boneless chicken breasts
400˚F (205˚C)	Vegetables, sliced or grated

Wolf French Top Feature

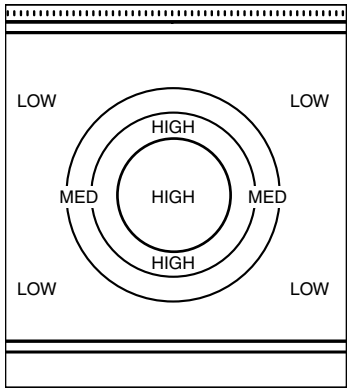
French Top

The 15,000 Btu/hr French Top is an optional feature that provides a 22-inch cooking surface with the hottest temperature under the ***center plate*** and the lowest temperature near the edges. This design makes it possible to use several pans at once for a variety of cooking tasks. For example, fry chicken towards the center, while simmering a sauce in one corner and keeping vegetables warm in a different corner. Place the pan or pans towards the edge according to their contents and quantity.



French Top center plate

The cooking surface is made of polished cast iron that is an excellent heat conductor. The several rings allow for the solid surface to expand with the heat while remaining flat. The set of rings also provide thermal breaks in the cast iron that distributes the heat in a graduating intensity, hottest in the center and coolest around the edges.



French Top heating zones

Before Using for the First Time

⚠ CAUTION

The stainless steel cover must be removed prior to operation of the French Top.

- Turn on ventilation hood.
- The French Top needs to go through a "burn in" period. Turn on the French Top for 30 minutes to clean oils from the bottom side of the surface.
- Clean surface with detergent and warm water. Rinse and dry. Maintain it as you would a cast iron skillet; keep it free from moisture. Spray a light mist of vegetable oil on a towel or cloth. Wipe the surface with this light coating of oil.
- It is normal for the cast iron to darken with use to a bluish/black color.

French Top Operation

- ***To use the French Top,*** push and turn the knob counter clockwise until you hear the clicking sound of the igniter lighting the burner. When you hear the burner ignite, turn the knob clockwise to the "HIGH" setting. Preheat for 25 to 30 minutes before cooking on it. This allows the solid cast iron plate to heat thoroughly.
- ***To raise or lower the cooking heat,*** slide the pan either toward or away from the center plate. This gives you total control over the most delicate sauces. It is not necessary to adjust the flame height.

Wolf French Top Feature

French Top Cooking Tips

• Always cook in pans. Do not cook food directly on the surface.

• Never remove the center plate when cooking.

• When bringing large amounts of water to a boil, it is fastest to do it on one of the regular burners.

⚠ CAUTION

Never leave pans on a high setting unattended or for long periods of time. Be particularly cautious when cooking food high in fat. It can become hot enough to ignite.

French Top Care

• It is best to maintain a ***"seasoned"*** surface to protect the cast iron from moisture.

• Clean entire surface after each use while it is slightly warm.

• Wipe the surface with a mild detergent (i.e. Dawn®) and water. Rinse and dry.

• Spray a light coating of vegetable oil on a towel or cloth. While surface is still slightly warm, apply oil evenly until it is absorbed into the cast iron. ***Use oil sparingly; too much oil will smoke excessively when heated and leave a gummy coating that will have to be removed.*** Avoid using olive or corn oil. They leave a gummy residue.

• Repeat this process after each use until a sheen develops.

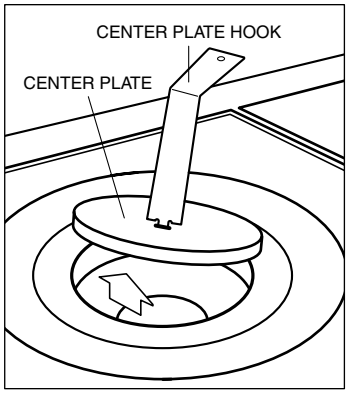
When this ***"seasoning"*** technique is applied correctly, food spatters will not stain and the surface will be protected from moisture. Its appearance darkens with use, a sign that the French Top has been fully tempered and is properly seasoned. Regular maintenance will be easier.

Periodically, it may be necessary to strip the oil and stains from the plate. Apply a small amount of white vinegar and water to the surface while it is slightly warm. Repeat until excess oil has been removed.

⚠ CAUTION

Use caution before touching; be sure that the surface has cooled to a safe temperature to avoid steam burns.

The burner is located below the center plate. The plate remains in place during cooking but it can be lifted off to check or service the burner. Use the ***center plate hook*** provided with your range as shown in the illustration below.



French Top center plate removal

WOLF OVEN FEATURES

- Eight cooking modes, each dedicated to give the best results for a specific kind of cooking. This is the ultimate fine-tuning in oven performance for your individual cooking preferences.
- Display window so that the time and timed features of the oven can be seen.
- Large graphics on the knob and control panel make it easy to see and read.
- Large cooking cavity increases usable oven capacity for extra large baking pans and over-size turkeys.
- Bake element located beneath the oven floor makes it easy to access any spillover.
- The unique coaxial oven selector knobs make it easy to set oven temperatures in different modes.
- A patented spring/damper door hinge system assures smooth opening and closing of the heavy door.
- Bottom rack can be fully extended onto the oven door guides, making it safer and more comfortable to reach food in a hot oven.
- Dehydration
- Proofing

COOKING MODES AND FEATURES

- Bake Mode
- Bake Stone Mode (30-inch and 36-inch cavities only). This mode requires Bake Stone accessory (see page 25).
- Broil Mode
- Convection Mode
- Convection Bake Mode
- Convection Broil Mode
- Convection Roast Mode
- Proof Mode (18-inch oven)
- Proof Feature (30-inch and 36-inch ovens)
- Roast Mode
- Dehydration Feature – This feature requires optional accessory (see page 34).
- Delayed Start Feature
- Probe Feature
- Sabbath Feature
- Self-Clean Feature

GENERAL TIPS

- A beeping sound will be heard as each mode is dialed on the oven selector knob. This is normal to alert the user that the oven is preparing to heat.
- Most oven modes have a temperature setting span of 170°F (75°C) to 550°F (290°C) that are adjustable by 1° increments. The exception is Broil, Convection Broil, Proof feature and Convection when using the Dehydration feature.
- Smaller sized cookware is needed in the 18-inch oven.

TIME OF DAY CLOCK

Immediately after the oven is installed, set the 12-hour clock to the current time of day. It must be reset after a power failure. The clock is visible on the panel during all modes, except when timer feature is used or when the hidden control panel is closed.

SETTING CONTROLS

1) **Touch CLOCK** on the hidden control panel.

2) **Touch up or down arrows** to increase or decrease the time. Stop when the correct time of day shows in the control panel. Time will change from pm to am by passing the 12:00 mark.

3) **Touch CLOCK** or **ENTER** to set the clock. Two beeps will be heard.

CHANGING CLOCK TO 24 HOURS

1) **Touch and hold CLOCK on hidden control panel for 5 seconds.**

2) **Touch CLOCK** to change from 24 hour to 12 hour or vice versa.

3) **Touch ENTER** or after 2 seconds the clock will set by default.

OVEN TIMER

The oven has a ***Timer*** that operates independently from the oven controls. Once a time is set in hours and minutes, the countdown is seen in display window. Only the last minute counts down in seconds.

- An audio signal acts as a reminder when the amount of time runs out. To stop the signal, touch CLEAR.
- Maximum time that can be set is 9 hours and 59 minutes.

SETTING CONTROLS

1) **Touch TIMER** on the hidden control panel.

2) **Touch up or down arrows** to increase or decrease the desired amount of cooking time in hours and minutes.

3) **Touch ENTER** or **TIMER** to start timer. Two beeps will be heard. Oven will chime and time will continually flash when timing is complete.

4) When timing is complete, **touch CLEAR** to stop signal.

FAHRENHEIT TO CELSIUS

The oven can be changed from Fahrenheit temperature to Celsius or vice versa.

SETTING CONTROLS

1) **Touch and hold CLOCK on hidden control panel for 5 seconds.**

2) **Touch COOK TIME.**

3) **Touch ENTER.**

BAKE MODE

How Bake mode works: Both the hidden bake element and broil element are used to heat the air and cycle on and off to maintain temperature. This mode is best for single rack cooking, primarily bakery foods.

- Refer to the "Wolf Cooking Guide Charts" on pages 45-49.
- Use timings as a guide for other similar foods.
- Always preheat for ***Bake mode***.
- Temperature probe may be used in this mode.

WOLF TIPS FOR SUCCESS

- Your standard recipes should always perform in this mode.
- Use only one rack.
- A 14" x 16" baking sheet is an optimum size for the 30- and 36-inch ovens. Optimum size for the 18-inch oven is 9" x 13". Allow at least 1 inch between edge of pan and walls of oven.
- Size, shape and finish of cookware affects the baking time.
- Food on insulated cookware cooks more slowly.
- Food cooked in dark metal pans may cook faster than food cooked in shiny pans.
- Dark, non-stick pan coatings brown more than light, non-stick coatings.
- Use interior oven light and over-size window to check browning. Limit frequent door openings to prevent losing heat and lengthening cooking time.
- **Do not** cook with a pan on oven floor or use aluminum foil to line the floor.

SETTING CONTROLS for Bake Mode

1) **Turn oven selector knob bezel counter clockwise to BAKE.**

2) Oven temperature is preset at 350˚F (175˚C). **Touch ENTER** on the hidden control panel or after 2 seconds the oven will turn on by default. Oven can be operated to any 1˚F increment.

To change the temperature from 350˚F (175˚C), immediately turn the oven selector knob to the right to increase the oven temperature or to the left to decrease the oven temperature setting.

The temperature display alternates between set and actual oven temperatures. Temperatures below 150˚F (65˚C) are displayed by the word "**Lo**".

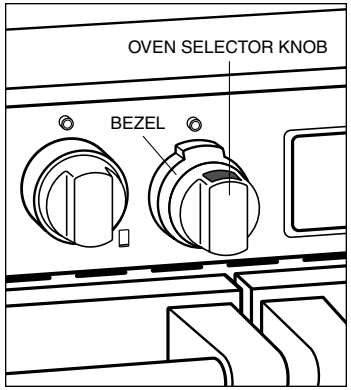
3) **Add food** when the chime signals oven has reached preheat temperature.

4) **If the temperature probe is used,** follow ***Probe Feature*** directions on page 38.

5) If the timer is set, the oven will chime when one minute is left on the timer, and chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.

6) **Remove food**. Always use dry potholders when removing hot pans from the oven.

7) **Turn oven selector knob to OFF** to end this mode.



Oven selector knob and bezel

BAKE STONE MODE

ACCESSORY

#802693 BSTONE 30
#802681 BSTONE 36
For 30-inch and 36-inch ovens only (available through your Wolf dealer)

How Bake Stone mode works:
A specially designed rack and heating element are used for this mode to assure the food quality expected from this specific form of cooking. To produce a hot oven environment necessary for baking on a ceramic stone, a heating element is added under the stone to enhance the heat from both convection fans.

- Refer to the "Wolf Cooking Guide Charts" on pages 45-49.
- Use timings as a guide for other similar foods.

OVEN PREPARATION

⚠ CAUTION

Never put water or any substance on the oven floor. This could scratch or damage the oven porcelain.

- Always preheat oven for approximately 25 minutes when using the ***Bake Stone mode***.
- Temperature probe may be used in this mode.
- Remove all racks from oven.
- Remove the element plug.
- Insert the bake stone element into receptacle at the back of oven.
- Slide the bake stone rack onto rack guide position 1.
- Place the bake stone on rack with the lip hanging over front edge of rack.
- Use care in handling the bake stone. It will chip or break if dropped.

BAKE STONE CARE

- Remove excessive food using a scraper. Brush off any crumbs.
- Allow stone to cool completely before wiping with a wet cloth. Wet cloths on a hot surface can cause steam burns.
- Do not soak or immerse the Bake Stone in water.
- ***Do not use soap or detergent.*** The ceramic stone could absorb the taste and transmit those flavors onto the food.
- Stubborn stains may occur on the bake stone. These will not impair the flavor of the food being baked.
- For more thorough cleaning, turn bake stone over when using it. The underneath side will clean itself when the bake stone is used next.

WOLF TIPS FOR SUCCESS

- Allow approximately 25 minutes for this function to reach the set oven temperature.
- Only use one bake stone rack per oven.
- Use only the Wolf bake stone in the ***Bake Stone mode***.
- Food is usually cooked directly on the stone. To prevent sticking, apply plenty of cornmeal or flour to the bottom of the food.
- Bake stone element, rack and ceramic stone should be removed after baking and not left in during any of the other cooking modes. The oven will not function as originally designed in any other mode, while the bake stone element is installed.

SETTING CONTROLS for Bake Stone Mode

1) **Turn oven selector knob bezel counter clockwise** to **STONE**.

2) Oven temperature is preset at 400˚F (205˚C). **Touch ENTER** on the hidden control panel or after 2 seconds the oven will turn on by default.

To change the temperature from 400 ˚F (205˚C), immediately turn the oven selector knob to the right to increase the oven temperature or to the left to decrease the oven temperature setting.

The temperature display alternates between set temperature and actual oven temperature.

3) **Add food** when the chime signals oven has reached preheat temperature.

4) **If temperature probe is used,** follow ***Probe Feature*** directions on page 38.

5) If timer is set, oven will chime when one minute is left on timer.

6) **Remove food.**

7) **Turn oven selector knob bezel to OFF** to end this mode.

8) When oven and bake stone have cooled, **remove bake stone, element and special rack**.

SAFETY PRACTICES for Bake Stone Mode

- Allow stone to cool before removing from oven. Do not remove while it is still hot.
- Do not touch the bake stone element while it is hot. Let it cool completely before removing.
- Use care in handling the bake stone. It will chip or break if it is dropped.

⚠ CAUTION

Avoid cooking foods with a high fat content on the bake stone. The porous ceramic material will absorb the grease and discolor the stone. Flare-ups can occur.

BROIL MODE

How Broil mode works: The top element is used to conduct an intense, radiant heat which browns one side of the food at a time.

Usually broiled foods must be turned over to brown the other side and finish cooking. The high heat cooks quickly and gives a rich brown outer appearance. This mode is best for meats, fish and poultry pieces up to 1-inch thick.

- Refer to the "Wolf Cooking Guide Charts" on pages 45-49.
- Use timings as a guide for other similar foods.
- Do not use the temperature probe with this mode.

⚠ CAUTION

When turning food or checking doneness, open the door carefully. Smoke and steam may have accumulated.

WOLF TIPS FOR SUCCESS

- Broil with oven door closed.
- Do not preheat for ***Broil mode***.
- Place oven rack at proper level before placing food in the oven.
- Preferred for meat, fish and poultry pieces equal or less than 1-inch thick.
- Always use the two-piece broil pan packaged with your oven.
- Always use slotted top grid of broiler pan. It allows fat to drip away from food and from intense radiant heat. This reduces spattering, smoking and risk of fire.
- Turn food after one half of cooking time.
- Brush lean meat and fish with peanut oil before cooking to prevent sticking.
- Start cooking poultry skin side down.
- Begin with cold food directly from refrigerator.
- The 18-inch oven broiler pan fits best with short sides touching each side on rack position 6.

⚠ CAUTION

Never use heatproof glass (Pyrex®) or pottery. They can shatter.

SETTING CONTROLS for Broil Mode

1) **Place food in oven** at correct rack position. Close oven door.

2) **Turn oven selector knob bezel counter clockwise to BROIL.**

3) Oven temperature is preset at "**br1**" for 550˚F (290˚C) – Hi Broil. **Touch ENTER** or after 2 seconds the oven will turn on by default.

To change the setting, immediately turn the oven selector knob to the left to decrease the oven setting to "**br2**" 450˚F (230˚C) – Med Broil or "**br3**" 350˚F (175˚C) – Low Broil.

4) If timer is set, oven will chime when one minute is left on timer.

5) **Remove food**. Always use dry potholders when removing hot pans from the oven.

6) **Turn oven selector knob bezel to OFF** to end this mode.

CONVECTION MODE

How Convection mode works: Dual convection fans, each with a heating element, operate from the back of the oven to move the heated air throughout the entire oven cavity. The 18-inch oven has a single convection fan.

Uniform air movement makes it possible to cook on all six-rack levels simultaneously in this mode. The heat is cycled on and off to maintain the temperature, resulting in evenly browned food.

- Refer to the "Wolf Cooking Guide Charts" on pages 45-49.
- User timings as a guide for other similar foods.
- Always preheat for ***Convection mode***.
- Temperature probe may be used in this mode.
- The convection area of the oven dial is shown in black on the oven selector knob bezel.

WOLF TIPS FOR SUCCESS

- Use low-sided, uncovered pans to cook foods.
- A 14" x 16" baking sheet is an optimum size for the 30- and 36-inch ovens. Optimum size for the 18-inch oven is 9" x 13". Allow at least 1 inch between edge of pan and walls of oven.
- Reduce standard recipe temperatures by 25ºF (15˚C) in this mode.
- Pans do not need to be staggered when cooking on more than one rack.
- Baking time may be less than expected; check doneness 5 to 10 minutes early.

SETTING CONTROLS for Convection Mode

1) **Turn oven selector knob bezel clockwise** to the dark area on the dial marked **CONV**.

2) Oven temperature is preset at 325˚F (160˚C). **Touch ENTER** on the hidden control panel or after 2 seconds the oven will turn on by default.

To change the temperature from 325˚F (160˚C), immediately turn the oven selector knob to the right to increase the oven temperature or to the left to decrease the oven temperature setting.

The temperature display alternates between set and actual oven temperatures.

3) **Add the food** when the chime signals the oven has reached preheat temperature.

4) **If the temperature probe is used**, follow ***Probe Feature*** directions on page 38.

5) If the timer is set, the oven will chime when one minute is left on the timer, and chime again when cooking time is finished.

6) **Remove food**. Always use dry potholders when removing hot pans from the oven.

7) **Turn oven selector knob bezel to OFF** to end this mode.

CONVECTION BAKE MODE

How Convection Bake mode works: This mode combines heat from two convection elements with some heat from the bake element that is located beneath the oven floor. Two convection fans circulate this heat within the oven cavity. The 18-inch oven has a single convection element and fan.

The added heat source from the bottom of the oven makes this mode ideal for pie baking.

- Refer to the "Wolf Cooking Guide Charts" on pages 45-49.
- Use timings as a guide for other similar foods.
- Always preheat for ***Convection Bake mode***.
- Temperature probe may be used in this mode.
- The convection area of the oven dial is shown in black on the oven selector knob bezel.

WOLF TIPS FOR SUCCESS

- Reduce standard recipe temperature by 25°F (15°C) in this mode.
- The 30- and 36-inch ovens can bake multiple pies on the same rack, rather than on different racks.
- The 18-inch oven can bake only one pie at a time.

SETTING CONTROLS for Convection Bake Mode

1) **Turn oven selector knob bezel clockwise** to the dark area on the dial marked **BAKE**.

2) Oven temperature is preset at 375°F (190°C). **Touch ENTER** on the hidden control panel or after 2 seconds the oven will turn on by default.

To change the temperature from 375°F (190°C), immediately turn the oven selector knob to the right to increase the oven temperature or to the left to decrease the oven temperature setting.

The temperature display alternates between set and actual oven temperatures.

3) **Add food** when chime signals the oven has reached preheat temperature.

4) If the timer is set, the oven will chime when one minute is left on the timer, and chime again when cooking time is finished.

5) **Remove food**. Always use dry potholders when removing hot pans from the oven.

6) **Turn oven selector knob bezel to OFF** to end this mode.

CONVECTION BROIL MODE

How Convection Broil mode works: Intense radiant heat from the top element browns and sears the surface of the food while both convection fans circulate hot air around the food. The 18-inch oven has a single convection fan.

This mode shortens broiling times for thicker cuts of meat, fish and poultry. The heat of the broiler browns the exterior, while the convection fans keep the interior moist and juicy.

- Refer to the "Wolf Cooking Guide Charts" on pages 45-49.
- Use timings as a guide for other similar foods.
- The convection area of the oven dial is shown in black on the oven selector knob bezel.
- Do not use the temperature probe with this mode.

WOLF TIPS FOR SUCCESS

- Convection Broil with oven door closed.
- Do not preheat for ***Convection Broil mode***.
- Place rack at desired level before placing food in oven.
- Preferred for meat, fish and poultry pieces between 1-1/2 and 3 inches thick.
- Always use the two-piece broil pan packaged with your oven.
- Turn most foods over after one half of cooking time.
- Brush lean meat and fish with vegetable oil before cooking to prevent sticking.
- Start cooking poultry skin side down.
- Begin with cold food directly from refrigerator.
- The 18-inch broiler pan fits best when the short sides of the pan are slid into the oven on the rack guides.
- Use slotted top grid of broiler pan. It allows fat to drip away from food and from intense radiant heat. This reduces spattering, smoking and risk of fire.

⚠ CAUTION

When turning food or checking doneness, open oven door carefully. Smoke and steam may have accumulated.

⚠ CAUTION

Never use heatproof glass (Pyrex®) or pottery. They can shatter.

SETTING CONTROLS for Convection Broil Mode

1) **Place food** in oven at correct rack position. Close oven door.

2) **Turn oven selector knob bezel clockwise** to the dark area on the dial marked **BROIL**.

3) Oven temperature is preset at "**br1**" for 550°F (290°C) – Hi Convection Broil. **Touch ENTER** on hidden control panel or after 2 seconds the oven will turn on by default.

To change the setting, immediately turn the oven selector knob to the left to decrease the oven setting for "**br2**" 450°F (230°C) – Med Convection Broil or "**br3**" for 350°F (175°C) – Low Convection Broil.

4) If the timer is set, the oven will chime when one minute is left on the timer, and chime again when cooking time is finished.

5) **Remove food**. Always use dry potholders when removing hot pans from the oven.

6) **Turn oven selector knob bezel to OFF** to end this mode.

CONVECTION ROAST MODE

How Convection Roast mode works: Heat from both convection fans, with additional heat from the broil element, intensifies the convective and radiant heating in this mode. In the 18-inch oven, the single convection fan works with the top heat.

This combination gently browns the exterior and seals in juices making it perfect for roasting tender cuts of beef, lamb, pork, and poultry.

- Refer to the "Wolf Cooking Guide Charts" on pages 45-49.
- Always preheat oven for ***Convection Roast mode***.
- Temperature probe may be used in this mode.
- The convection area of the oven dial is shown in black on the oven selector knob bezel.

WOLF TIPS FOR SUCCESS

- Use low-sided, uncovered pans on a roast rack to cook food.
- The lower part of the broil pan with a meat rack makes an excellent roasting pan.
- Roasting time may be less than expected; check doneness earlier than usual.
- Select food that is roasted uncovered.
- Begin with cold food directly from refrigerator.

⚠ CAUTION

Cook stuffed turkeys, weighing over 15 lbs. in the Roast mode. As a food safety issue, always cook stuffing to an internal temperature of 165˚F (75˚C).

SETTING CONTROLS for Convection Roast Mode

1) **Turn oven selector knob bezel clockwise** to the dark area on the dial marked **ROAST**.

2) Oven temperature is preset at 325˚F (160˚C). **Touch ENTER** on the hidden control panel or after 2 seconds the oven will turn on by default.

To change the temperature from 325˚F (160˚C), immediately turn the oven selector knob to the right to increase the oven temperature or to the left to decrease the oven temperature setting.

The temperature display alternates between set and actual oven temperatures.

3) **Add food** when chime signals oven has reached preheat temperature.

1) **If the temperature probe is used,** follow ***Probe Feature*** directions on page 38.

2) If the timer is set, the oven will chime when one minute is left on the timer, and chime again when cooking time is finished.

3) **Remove food**. Always use dry potholders when removing hot pans from the oven.

4) **Turn oven selector knob bezel to OFF** to end this mode.

ROAST MODE

How Roast mode works:
Both bake and broil elements are used to heat the air and cycle on and off to maintain temperature. Designed especially for roasting the less tender cuts of meat that should be covered, such as chuck roasts, lamb shanks, pot roasts, stew meat.

- Refer to the "Wolf Cooking Guide Charts" on pages 45-49.
- Use timings as a guide for other similar foods.
- Always preheat for ***Roast mode***.
- Temperature probe may be used in this mode.

WOLF TIPS FOR SUCCESS

- Roasting bags may be used.
- When roasting large items, such as a turkey, the pan should not cover the entire rack and block heat from naturally circulating.
- Cook stuffed turkeys, weighing over 15 lbs. in the ***Roast mode***. As a food safety issue, always cook stuffing to an internal temperature of 165°F (75°C).

SETTING CONTROLS for Roast Mode

1) **Turn oven selector knob bezel counter clockwise** to **ROAST**.

2) Oven temperature is preset at 350°F (175°C). **Touch ENTER** on the hidden control panel or after 2 seconds the oven will turn on by default.

To change the temperature from 350°F (175°C), immediately turn the oven selector knob to the right to increase the oven temperature or to the left to decrease the oven temperature setting.

The temperature display alternates between set and actual oven temperatures.

3) **Add food** when the chime signals oven has reached preheat temperature.

4) **If temperature probe is used**, follow ***Probe Feature*** directions and USDA temperature recommendations on page 38.

5) If the timer is set, the oven will chime when one minute is left on the timer, and chime again when cooking time is finished.

6) **Remove food**. Always use dry potholders when removing hot pans from the oven.

7) **Turn oven selector knob bezel to OFF** to end this mode.

PROOF MODE AND PROOF FEATURE

There is a Proof mode on the oven selector knob bezel on the 18-inch oven cavity. Both the 30- and 36-inch oven cavities have a Proof feature that can be initiated through Bake mode.

How Proof mode works:
A combination of Broil, Convection, and Bake elements are used to heat and balance the air to maintain temperature. This feature is ideal for proofing bread dough.

- No need to preheat for this feature.
- Proof bread until dough has doubled in bulk.

WOLF TIPS FOR SUCCESS

- For best results, place a shallow pan with 1 to 3 cups boiling hot water on Rack 1 to keep the air moist inside the oven cavity.
- The oven does not allow the temperature to be set above 110˚F (45˚C) in proof mode or feature. If the oven temperature is above 130˚F (55˚C), "**Hot**" will be indicated in the oven selector knob instead of the actual temperature. The user should open the oven door to allow the oven to cool down below 120˚F (50˚C) to prevent from destroying the yeast.
- Allow at least 1 inch between edge of pan and walls of oven.
- Limit frequent door openings to prevent losing heat and lengthening total cooking time.
- Do not place pans on oven floor or use aluminum foil to line the floor.

SETTING CONTROLS for Proof Mode (18-inch oven)

1) **Place dough in oven-safe dish in oven.**

2) **Turn oven selector knob bezel to PROOF.**

3) Oven temperature is preset at 85˚F (30˚C). **Touch ENTER** on the hidden control panel or after 2 seconds the oven will turn on by default.

To change the temperature from 85˚F (30˚C), immediately turn the oven selector knob to the right to increase the oven temperature setting.

The temperature display alternates between set oven temperature and "**PrF**".

4) **Remove food.**

5) **Turn oven selector knob bezel to OFF** to end this feature.

SETTING CONTROLS for Proof Feature (30-inch and 36-inch ovens)

1) **Place dough in oven-safe dish in oven.**

2) **Turn oven selector knob bezel counter clockwise to BAKE.**

3) **Hold oven selector knob to the left** until "**PrF**" shows on the knob. This is past 170°F (75°C).

4) **Release the knob.**

5) **Quickly turn knob to the left.**

6) Oven temperature is preset at 85°F (30°C).

To change the temperature from 85°F (30°C), immediately turn the oven selector knob to the right to increase the oven temperature.

7) **Touch ENTER** on the hidden control panel or after 2 seconds the oven will turn on by default.

The temperature display alternates between set oven temperature and "**PrF**".

8) **Remove food.**

9) **Turn oven selector knob bezel to OFF** to end this feature.

DEHYDRATION FEATURE

ACCESSORY #804683 (available through your Wolf dealer)

How Dehydration feature works: This feature allows for slowly drying out food for preservation and other cooking uses.

This requires an optional accessory package.

- Use the ***Convection mode*** for this feature.
- Do not preheat when using the ***Dehydration feature***.
- The dehydrating temperature is pre-set at 135°F (60°C).
- Use drying screens (not supplied with oven).
- Multiple racks can be used simultaneously.
- Some foods require as much as 14 to 15 hours of time to fully dehydrate.
- Consult a food preservation book for specific times and handling of various foods.
- This mode is suitable for a variety of fruits, vegetables, herbs and meat strips.
- The convection area of the oven dial is shown in black on the oven selector knob bezel.

⚠ CAUTION

Foods must be dried to below .60 water activity or dry to the touch for foods to be safely stored with no danger of mold, yeasts or bacteria to grow. When in doubt, leave food in oven for maximum time specified in chart or dehydration book.

⚠ CAUTION

The ends of the tomato slices may not be as dry as rest of tomato slices and may need more time to dry.

SETTING CONTROLS for Dehydration Feature

1) **Place food in oven on dehydration racks**.

2) **Place block supplied with accessory package in proper position** to keep oven door open (see accessory package instructions for details).

3) **Turn oven selector knob bezel clockwise** to the dark area on the dial marked **CONV**.

4) **Hold the oven selector knob to the left** until **deH** shows on the dial. This is at 170˚F (75˚C).

5) **Release the knob**.

6) **Quickly turn the oven selector knob to the left and release.** Oven temperature is preset to 135˚F (57˚C).

To change the setting, immediately turn the oven selector knob to the right to increase the oven temperature and to the left to decrease. The temperature display alternates between set oven temperature and "**DeH**". Dehydration is usually between 110˚F-150˚F (45˚C-65˚C).

General information is in the following chart. For more details, follow a food preservation book for specific times and handling of various foods.

7) **Leave food in the oven until completely dry to the touch**.

8) **Remove food** from racks before completely cool for easy removal. If excessive sticking occurs, place dehydration trays back in the oven to warm slightly for easier removal.

9) **Turn oven selector knob bezel to OFF** to end this feature.

DEHYDRATION CHART

Preparation	Drying Time	Oven Temp.
Apples		
Slice 1/4-inch thick. Remove seeds and stems. Place on dehydration racks with no overlapping.	6-7 hours	135˚F (60˚C)
Bananas		
Slice 1/4-inch thick. Place on dehydration racks with no overlapping.	12-13 hours	135˚F (60˚C)
Green Bell Peppers		
Wash, seed and stem peppers. Slice 1/4-inch thick or into 1 x 2-inch chunks. Place on dehydration racks with no overlapping.	14-16 hours	135˚F (60˚C)
Tomato Slices		
Wash, seed and stem tomatoes. Slice 1/4-inch thick. Place on dehydration racks with no overlapping.	6-7 hours	135˚F (60˚C)
Tomato Chunks		
Wash, seed and stem tomatoes. Cut each tomato into 16 equal pieces. Place on dehydration racks with no overlapping.	12-13 hours	135˚F (60˚C)

DELAYED START FEATURE

How Delayed Start feature works: This feature controls the automatic timing of the oven's **On** and **Off** function. Set a mode to start later in the day and turn off when the cooking is complete or set it to just to turn off at a preset time.

WOLF TIPS FOR SUCCESS

- ***Use in combination with any cooking mode except Broil, Convection Broil and Bake Stone.***
- Do not delay the start when preheating is critical to the cooking results.
- When using the Delayed Start feature, place food from the refrigerator directly into oven.
- The time-of-day clock must display the correct time prior to programming a timed activity.

SETTING CONTROLS for Delayed Start Feature *(to start cooking later and automatically turn off heat when finished)*

1) **Add food** to the oven from the refrigerator.

2) **Turn oven selector knob bezel to the desired mode** on the bezel. Change preset temperature if needed.

3) **Open hidden control panel** by pressing in on the three dots on the front of the panel.

4) **Touch STOP TIME**. Use the up or down arrows on the hidden control panel to indicate the desired end time. COOK TIME will automatically be filled in.

5) **Touch COOK TIME**. If COOK TIME is not correct, use the up or down arrows on the hidden control panel to indicate the desired amount of cooking time.

6) **Touch ENTER**. The display appears as if the oven is on. One chime will ring before the last minute of the cooking time. Three chimes that repeat every 30 seconds signal the end of cooking time.

7) The oven will turn itself off.

8) **Remove food**. Always use dry potholders when removing hot pans from the oven.

9) **Turn oven selector knob bezel to OFF** to end this mode.

TIME COOK FEATURE

SETTING CONTROLS for Time Cook Feature *(to start cooking now then automatically turn off heat when finished)*

1) **Turn oven selector knob bezel to the desired mode** on the bezel. Change preset temperature if needed.

2) **Open hidden control panel** by pressing in on the three dots on the front of the panel.

3) **Touch STOP TIME**. Use the up or down arrows on the hidden control panel to increase or decrease the desired end time. COOK TIME will automatically be filled in.

4) **Touch ENTER**. The display appears as if the oven is on. One chime will ring before the last minute of the cooking time. Three chimes that repeat every 30 seconds signal the end of cooking time.

5) The oven will turn itself off.

6) **Remove food**. Always use dry potholders when removing hot pans from the oven.

7) **Turn oven selector knob bezel to OFF** to end this mode.

PROBE FEATURE

How Temperature Probe works: The probe measures doneness by measuring the internal temperature of food without opening the oven door. It is a convenient and accurate way to achieve the perfect doneness regardless of the type, cut or weight of the food. Calculating a total cooking time by weight is no longer necessary using this feature.

- Use with all modes except ***Broil*** and ***Convection Broil***.
- Use temperature probe feature to measure internal temperatures.

⚠ CAUTION

Probe becomes very hot while in the oven. Handle with a potholder.

WOLF TIPS FOR SUCCESS

- Insert sensor into the thickest part of meat before placing in oven.

To determine the center, hold sensor outside of the meat with point at center of cut. Mark length of insertion by placing your fingers on sensor at top of meat. Move sensor to thickest part of meat and insert up to your fingers.

- As a general rule, set the probe temperature 5°F (3°C) below recommended carving temperature. This allows for the rise of the internal temperature during standing time.
- Standing time refers to the 10 to 15 minute time period the meat rests before being carved. This helps more juices to be retained in the meat.
- For poultry, insert probe into the thickest part of the thigh.
- Use aluminum foil to cover meat during the standing time to help keep it hot before carving.
- Wash probe by hand; do not soak or clean in the dishwasher.

USDA Internal Temperature Recommendations:

- The internal temperatures shown in the chart are recommended carving temperatures. Reduce the temperature 5°F (3°C) when setting the Probe feature.

Use the temperature probe feature to measure internal temperatures. See pages 38-39 for setting this mode in combination with ***Convection Roast*** and ***Roast modes***.

NOTE: The accuracy of the probe is decreased for all temperatures below 100°F (40°C). Food taken directly from the refrigerator could display the incorrect temperature until it has reached 100°F (40°C).

USDA Internal Temp.	Doneness
Beef, Lamb and Veal	
140°F (60°C)	Rare
145°F (65°C)	Medium Rare
160°F (70°C)	Medium
170°F (75°C)	Well Done
Pork	
170°F (75°C)	Well Done
Poultry	
170°F (75°C) Breast	Well Done
180°F (80°C) Thigh	Well Done
165°F (75°C) Stuffing	Well Done

SETTING CONTROLS for Probe Feature with Meats

1) **Preheat oven to desired oven temperature** in desired mode.

2) **Place meat on a rack in the roasting pan**. Insert the probe sensor into the thickest part of the meat as shown in the Tips.

3) When the oven signals that preheat is completed, ***use a dry potholder to lift the probe sensor cover.***

⚠ CAUTION

Probe sensor cover is hot, use a dry potholder to lift.

Plug probe connector into the receptacle on the wall of the oven by using the connector tip to lift the cover. Slide it into the receptacle until it snaps in place.

4) **PROBE will be illuminated** on the hidden control panel. The probe temperature is preset at 160˚F (70˚C).

To change the desired final probe temperature from 160˚F (70˚C), immediately hold the oven selector knob to the right to increase probe temperature or to the left to decrease the probe temperature setting.

5) **Touch ENTER** on the hidden control panel or after 2 seconds the oven will turn on by default.

6) When the desired internal temperature has been reached, the oven will chime. Recheck the internal temperature by reinserting the probe into the meat again.

7) **Remove probe and food**. Always use dry potholders when removing hot pans and probe from the oven.

8) **Turn oven selector knob bezel to OFF** to end this feature.

SETTING CONTROLS for Probe Feature with Bread

1) **Preheat oven to desired oven temperature** in BAKE or bake STONE modes.

2) **Place bread on bake stone or in oven** in bread pans.

3) **Bake 10 minutes** at the desired oven temperature.

4) **Insert probe sensor into the thickest part of the bread**.

5) ***Use dry potholder to lift the probe sensor cover.***

⚠ CAUTION

Probe sensor cover is hot, use a dry potholder to lift.

Plug probe connector into the receptacle on the wall of the oven by using the connector tip to lift the cover. Slide it into the receptacle until it snaps in place.

6) **PROBE will begin to flash** on the hidden control panel. The probe temperature is preset at 160˚F (70˚C).

To change the desired final probe temperature from 160˚F (70˚C), immediately hold the oven selector knob to the right to increase probe temperature. Breads are baked to an internal temperature of 195˚F - 210˚F (91˚C - 99˚C).

7) **Touch ENTER** on the hidden control panel or after 2 seconds the oven will turn on by default.

8) When the desired internal temperature has been reached, the oven will chime. **Remove probe and food**.

⚠ CAUTION

Always use dry potholders when removing hot pans and probe from the oven.

9) **Turn oven selector knob bezel to OFF** to end this feature.

SABBATH FEATURE

Star-K Certified*

How the Sabbath feature works: This mode allows for baking or keeping food warm while still adhering to the "no work" requirements on religious Sabbath days.

How Time Bake in Sabbath feature works: This feature allows for baking food now in the oven on the Sabbath and then the oven automatically turns itself off when finished. No noise will sound when finished; only the electronic control panel will flash.

WOLF TIPS FOR SUCCESS

- Use this feature only in the ***Bake*** and ***Roast modes***.

**This appliance is certified by Star-K to meet strict Jewish religious regulations in conjunction with specific instructions found on www.star-k.org.*

SETTING CONTROLS for Sabbath Feature

1) **Turn oven control to either BAKE or ROAST modes** on the oven selector knob. Change preset temperature if needed.

2) **Touch Oven Light** to turn oven lights on or off.

3) **Touch and hold ENTER on hidden control panel for 5 seconds.**

4) **Turn oven selector knob to OFF** to end this feature. ***Oven remains on until this mode is cancelled.***

SETTING CONTROLS for Time Bake in Sabbath Feature

1) Add food to the oven.

2) **Turn oven selector knob bezel to either BAKE or ROAST** on the bezel. Change preset temperature, if needed.

3) **Open hidden control panel** by pressing in on the three dots on the front of the panel.

4) **Touch COOK TIME.** Use the up or down arrows on the hidden control panel to increase or decrease the desired amount of cooking time.

5) **Touch STOP TIME.** Use the up or down arrows on the hidden control panel to increase the desired end time.

6) **Touch and hold ENTER** on hidden control panel for 5 seconds. "SAb" will show on the oven selector knob. No sounds will be heard, only flashing on the display.

7) The oven will turn itself off.

8) **Remove food.**

9) **Turn oven selector knob bezel to OFF** to end this feature.

SELF-CLEAN FEATURE

How Self-Clean feature works: The oven is heated in graduating steps to a preset high temperature. During this process, food soil is burned off leaving some white ash residue. Set in combination with Delayed Start feature, cleaning the oven can be programmed to start and stop while you sleep.

For safety purposes, the door automatically locks during cleaning and unlocks when the cavity has cooled completely. Should you change your mind and stop the mode after beginning ***Self-Clean feature***, the door will still remain locked until the temperature inside has cooled to below 300°F (150°C).

NOTE: Remove all oven racks before using the self-clean feature, as racks may discolor.

⚠ CAUTION

Never wipe a warm or hot porcelain surface with a damp sponge. It may cause chipping or crazing (tiny hair-like lines).

When hand cleaning a spot, use only mild abrasive cleaners or plastic scrubbers.

Do not allow food with high sugar or acid content (such as fruit juice, milk and tomatoes) to remain on the porcelain enamel surface. Wipe up immediately with a dry towel. Failure to do so may cause a permanent dull spot.

Never use oven cleaners. They are not necessary with ***Self-Clean feature***.

⚠ CAUTION

Do not use any commercial oven cleaners or oven liner protective coatings on or around any part of the oven.

WOLF TIPS FOR SUCCESS

- ***Before starting, remove the oven racks.*** They will discolor if left inside during this mode.
- Remove broiler pan and any other utensil stored inside the oven.
- Remove any moist food or grease from spillovers before starting this mode.
- It is normal to see a brief flame-up, depending on the amount and content of the soil.
- Use this feature as often as necessary. Do not wait until heavy soil accumulates.
- After the feature is finished and the oven cavity cools, use a damp sponge or paper towel to wipe up any ash.

⚠ CAUTION

The door gasket is important for a good seal. Do not hand clean, rub, puncture, or remove.

SETTING CONTROLS for Self-Clean Feature

1) **Open hidden control panel** by pressing in on the three dots on the front of the panel.

2) **Turn oven selector knob bezel to CLEAN**. The oven will automatically set for 4 hours. Oven will self-clean for 3 hours with 1 hour of cool down.

3) **Touch ENTER** on the hidden control panel or turn the oven selector knob bezel in either direction until "**cln**" is present in the display to start the self-clean feature.

4) Oven door will lock and remain locked until the end of the feature or until temperature has cooled to 300˚F (150˚C).

5) **Turn oven selector knob bezel to OFF** to end this feature.

NOTE: To combine this with ***Delayed Start feature***, turn to page 36.

OVEN RACKS

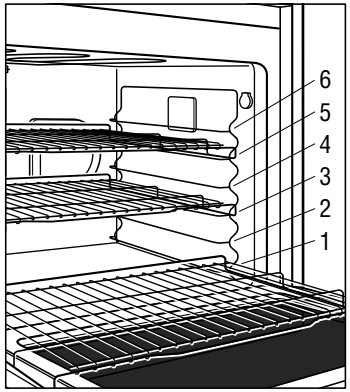
Placement and Removal of Racks

To insert racks in the oven, place rack anti-tip lock under side rack rails. Push rack towards the back and lift up to clear the rack stops. Continue sliding rack until it is completely inside the oven.

To remove racks from the oven, pull rack forward and lift up to clear rack stops from the rack rails. Continue pulling until rack is free.

Rack Arrangement

- When using only one rack, place rack in the center of the oven.
- When using only one rack for roasting meats, place rack on rack guide #1, #2 or #3.
- When using two or three racks, place at least one rack position between them.



Oven rack arrangement with full extension bottom rack

Full Extension Bottom Rack

With rack in rack guide #1 position, slide it into the door guides. This adds stability to the rack and is important when using a heavy pan for large meat and poultry. With the rack fully extended, it is easier to safely reach the hot food.

⚠ CAUTION

Use dry potholders when handling. Racks become hot when the oven is on and hold heat after it is turned off.

Troubleshooting Guide

Top Surface

Problem/Condition	Possible Solution:
Burner flame doesn't burn evenly.	• Re-align the burner cap per stacked sealed burner assembly on page 10.
Food boils or burns on one area of the pan and not the other.	• Base of pan is warped and doesn't rest flat on the grate. • The material of the pan does not conduct heat evenly. • Placement of pan on grate is not centered above burner. • Handle of pan is too heavy and tips the pan towards the handle. • Countertop or cooktop cabinet is not level.
Burners extinguish themselves when using more than one large roaster or griddle simultaneously.	• Good gas combustion requires the correct amount of airflow to maintain the flame. Using two oversize pans simultaneously restricts air movement.
Food boils out of pan and overflows into the burner drip pan.	• Heat setting is too high. • Pan size is too small for contents.
Water does not come to a boil fast enough.	• Water temperature is colder than usual. • Diameter of pan base is too large. • Cover pan for most efficient use of setting. • Base of pan is warped.
Food cooks too slowly while sautéing.	• Too much food is added at one time; reduce amount and sauté in batches. • Size of food pieces is too large. • Temperature of food is colder than usual. • Pan does not conduct heat evenly.
Simmer setting does not maintain constant surface bubbles.	• Delicate foods may need a lower simmer setting so scorching does not occur.

Troubleshooting Guide

Oven

Problem/Condition	Possible Solution:
Exterior browning is uneven.	• Pan is too large for good heat circulation. • Too many pans on a rack.
Oven temperature is too hot.	• Food cooked in glass, glass-ceramic, or dark metal hold more heat than shiny metal pans. • Baking pan is too large for the recipe. • Change rack level or cooking mode. • Oven temperature setting is too high for the recipe.
Excessive smoke when broiling.	• Using pan other than two-piece broiler pan. • Failure to trim off extra fat. • Change rack level or shorten time.
Oven temperature is not hot enough.	• Oven is not fully preheated. • Door is opened too often or left open too long. • Food is wrapped in foil; check mode for tips that give best results. • Too much food is in too small a pan.
Warm air venting into kitchen after oven has been turned off.	• Warm air exhaust is a normal oven function, needed to maintain and cool down oven temperatures. It turns off automatically when the heat cools to a safe temperature.

COOKING GUIDE CHART

Food	Number of Racks	Recommended Cooking Method	Cooking Temperature	Rack Position	Total Time 30"/36" Oven	Total Time 18" Oven	Internal Temperature
Baked Goods							
Bread							
Biscuits	Single	Bake	450°F (230°C)	4	8-10 min.	6-8 min.	
	Single	Convection	425°F (220°C)	4	8-10 min.	6-8 min.	
	Multiple	Convection	325°F (160°C)	2 and 4	8-10 min.	8-10 min.	
(refrigerated)	Multiple	Convection	400°F (205°C)	2, 4 and 6	8-10 min.	6-8 min.	
Cinnamon Rolls	Single	Bake	350°F (175°C)	4	20-25 min.	20-25 min.	
	Multiple	Convection	325°F (160°C)	2 and 4	20-25 min.	20-25 min.	
Rolls	Single	Bake	350°F (175°C)	4	20-25 min.	20-25 min.	
	Multiple	Convection	325°F (160°C)	2 and 5	15-20 min.	15-20 min.	
Yeast Bread	Single	Convection	325°F (160°C)	4	25-30 min.	25-30 min.	195-200°F (90-95°C)
Yeast Loaf	Single	Bake Stone (30-, 36-inch oven only)	400°F (205°C)	1	10-15 min.	Not Available	195-200°F (90-95°C)
Cakes							
Angel Food	Single	Bake	350°F (175°C)	2	37-45 min.	37-45 min.	
(36-inch oven)	Multiple	Bake	350°F (175°C)	2	37-45 min.	37-45 min.	
Bundt	Single	Convection	325°F (160°C)	4	40-45 min.	40-45 min.	
Mixes	Single	Bake	350°F (175°C)	4	30-40 min.	30-40 min.	
	Multiple	Convection	325°F (160°C)	2 and 5	25-30 min.	8-9" round cake	
Cupcakes	Single	Bake	350°F (175°C)	4	20-25 min.		
	Multiple	Convection	325°F (160°C)	2 and 5	18-23 min.	6-cup muffin pan	
Cookies							
Brownies	Single	Bake	350°F (175°C)	4	20-25 min.	Use square pan	
	Multiple	Convection	325°F (160°C)	2 and 4	15-20 min.	Use square pan	
Sugar	Single	Bake	350°F (175°C)	4	8-12 min.	9" x 13" sheet	
	2 Racks	Convection	325°F (160°C)	2 and 5	8-12 min.	9" x 13" sheet	
	3 Racks		325°F (160°C)	2, 4 and 6	8-12 min.	9" x 13" sheet	
Chocolate Chip	Single	Bake	375°F (190°C)	4	8-12 min.	9" x 13" sheet	
	2 Racks	Convection	350°F (175°C)	2 and 5	8-9 min.	9" x 13" sheet	
	3 Racks		350°F (175°C)	2, 4 and 6	8-9 min.	9" x 13" sheet	

This chart is a guide. Recipe or package directions should take precedence.

COOKING GUIDE CHART

Food	Number of Racks	Recommended Cooking Method	Cooking Temperature	Rack Position	Total Time 30"/36" Oven	Total Time 18" Oven
Baked Goods						
Cornbread	Single	Convection	375°F (190°C)	4	20-25 min.	Use square pan
Cream Puffs	Single	Convection	400°F (205°C)	4	30-35 min.	9" x 13" pan
	Multiple	Convection	400°F (205°C)	2 and 4	30-35 min.	9" x 13" pan
Custards/Puddings	Single	Bake	350°F (175°C)	4	35-40 min.	Use square pan
Muffins (6-cup Muffin Pan)	Single	Bake	425°F (220°C)	4	15-20 min.	6-cup muffin pan
	Single	Convection	400°F (205°C)	4	15-20 min.	10-15 min.
	Multiple	Convection	400°F (205°C)	2 and 5	10-15 min.	10-15 min.
Pastry Crust	Single	Convection Bake	325°F (160°C)	4	10-12 min.	10-12 min.
Pies						
Filled	Single	Convection Bake	375°F (190°C)	4	40-45 min.	40-45 min.
	Multiple	Convection Bake	375°F (190°C)	4	40-45 min.	Not Advised
Frozen	Single	Convection Bake	375°F (190°C)	4	50-55 min.	50-55 min.
	Multiple	Convection Bake	375°F (190°C)	4	50-55 min.	Not Advised
Lemon Meringue	Single	Broil	Low (3)	4	2 1/2 min.	2 1/2 min.
Pumpkin	Single	Convection Bake	425°F/325°F (220°C/160°C)	4	15 min./1 hr.	15 min./1 hr.
	Multiple	Convection Bake	425°F/325°F (220°C/160°C)	4	15 min./1 hr.	Not Advised
Popovers	Single	Bake	450°F/350°F (230°C/175°C)	4	15 min./20 min.	Not Advised
	Multiple	Convection	450°F/350°F (230°C/175°C)	2 and 5	12 min./20 min.	Not Advised
Puff Pastry	Single	Bake	400°F (205°C)	4	10-12 min.	8-10 min.
		Convection	375°F (190°C)	4	10-12 min.	8-10 min.
	Multiple	Convection	375°F (190°C)	2, 4 and 6	10-12 min.	8-10 min.
Quick Breads	Single	Convection	325°F (160°C)	3	40-45 min.	40-45 min.
	Multiple	Convection	325°F (160°C)	1 and 4	40-45 min.	40-45 min.

This chart is a guide. Recipe or package directions should take precedence.

COOKING GUIDE CHART

Food	Number of Racks	Recommended Cooking Method	Cooking Temperature	Rack Position	Total Time 30"/36" Oven	Total Time 18" Oven	Internal Temperature
Entrees							
Calzone	Single	Bake Stone	400°F (205°C)	1	9-10 min.	Not Available	
Pizza							
Frozen	Single	Bake Stone	400°F (205°C)	1	8-14 min.	Not Available	
Homemade	Single	Bake Stone	400°F (205°C)	1	6-9 min.	Not Available	
Quiche	Single	Bake (cannot use Convection)	375°F (190°C)	4	40-50 min.	40-50 min.	
Souffle	Single	Bake	375°F (190°C)	4	35-40 min.	35-40 min.	
Meats							
Beef							
Chuck Roast, 2-4 lbs.		Convection Roast	325°F (160°C)	3	20-25 min./lb.	20-25 min./lb.	Med - 160°F (70°C)
Ground, Patties		Broil	High (1)	6	10-12 min.	10-12 min.	Med - 150°F (65°C)
Rib Roast, 4-6 lb.		Convection Roast	325°F (160°C)	3	25-30 min./lb.	25-30 min./lb.	Rare - 140°F (60°C)
Sirloin Rump Roast, 4-6 lbs.		Convection Roast	325°F (160°C)	3	30-35 min./lb.	30-35 min./lb.	Rare - 140°F (60°C)
Sirloin Tip Roast, 3-5 lbs.		Convection Roast	325°F (160°C)	3	30-35 min./lb.	30-35 min./lb.	Rare - 140°F (60°C)
Steaks, 1 1/2-inch thick		Convection Broil	High (1)	5	20-25 min.	20-25 min.	Rare - 140°F (60°C)
Steaks, 1-inch thick		Broil	High (1)	5	12-15 min.	12-15 min.	Rare - 140°F (60°C)
Tenderloin, 2-3 lbs.		Convection Roast	325°F (160°C)	3	20-25 min./lb.	20-25 min./lb.	Rare - 140°F (60°C)
Chicken							
Bone-in breasts	Single	Convection Broil	Med (2)	5	20-25 min.	20-25 min.	Well - 170°F (75°C)
Boneless breasts	Single	Broil	Med (2)	6	10-15 min.	10-15 min.	Well - 170°F (75°C)
Quarters	Single	Convection Broil	Med (2)	5	30-35 min.	30-35 min.	180°F (80°C) in thigh
Thighs	Single	Convection Broil	Med (2)	5	20-25 min.	20-25 min.	Well - 180°F (80°C)
Whole	Single	Convection Roast	325°F (160°C)	3	18-20 min./lb.	18-20 min./lb.	180°F (80°C) in thigh

This chart is a guide. Recipe or package directions should take precedence.

COOKING GUIDE CHART

Food	Number of Racks	Recommended Cooking Method	Cooking Temperature	Rack Position	Total Time 30"/36" Oven	Total Time 18" Oven	Internal Temperature
Meats							
Cornish Game Hens	Single	Convection Roast	325°F (160°C)	3	28-33 min./lb.	28-33 min./lb.	180°F (80°C) in thigh
	Single	Roast	350°F (175°C)	3	28-33 min./lb.	28-33 min./lb.	180°F (80°C) in thigh
Duck, 5-7 lbs.	Single	Convection Roast	325°F (160°C)	3	18-20 min./lb.	Not Advised	180°F (80°C) in thigh
Goose, 8-10 lbs.	Single	Convection Roast	325°F (160°C)	2	18-20 min./lb.	Not Advised	180°F (80°C) in thigh
Ham							
1/2-inch thick	Single	Broil	High (1)	6	6-8 min.	6-8 min.	140°F (60°C)
1-inch thick	Single	Broil	High (1)	6	10-12 min.	10-12 min.	140°F (60°C)
Lamb							
Chops, 3/4-inch thick	Single	Broil	High (1)	5	8-10 min.	8-10 min.	Med Rare - 145°F (65°C)
	Single	Broil	High (1)	5	11-12 min.	11-12 min.	Med - 160°F (70°C)
Leg, 4-6 lbs.	Single	Convection Roast	325°F (160°C)	3	20-25 min./lb.	20-25 min./lb.	Med Rare - 145°F (65°C)
Crown Rack	Single	Convection Roast	325°F (160°C)	1	15-18 min./lb.	Not Advised	Med Rare - 145°F (65°C)
Meatloaf	Single	Convection Roast	325°F (160°C)	3	50-60 min.	50-60 min.	160°F (70°C)
Pork							
Chops, 1-inch thick	Single	Broil	Med (2)	6	10-15 min.	Not Advised	Med - 160°F (70°C)
Loin, 3-4 lbs.	Single	Convection Roast	325°F (160°C)	3	18-22 min./lb.	Not Advised	Med - 160°F (70°C)
Steak, 1-inch thick	Single	Broil	Med (2)	5	25-30 min.	Not Advised	Med - 160°F (70°C)
Sausage	Single	Broil	Med (2)	5	8-10 min.	Not Advised	Med - 160°F (70°C)
Turkey							
Breast, whole	Single	Convection Roast	300°F (150°C)	2	12-15 min./lb.	Not Advised	170°F (75°C) in breast
Pieces	Single	Convection Broil	Med (2)	4	40-45 min.	Not Advised	180°F (80°C) in thigh
Whole	Single	Convection Roast	325°F (160°C)	1	11-14 min./lb.	Not Advised	180°F (80°C) in thigh
Veal Roast, 2-3 lbs.	Single	Convection Roast	300°F (150°C)	3	30-35 min./lb.	Not Advised	Med Rare - 140°F (60°C)

This chart is a guide. Recipe or package directions should take precedence.

COOKING GUIDE CHART

Food	Number of Racks	Recommended Cooking Method	Cooking Temperature	Rack Position	Total Time 30"/36" Oven	Total Time 18" Oven	Internal Temperature
Seafood							
Fish							
1/2-inch thick	Single	Broil	Med (2)	6	5-7 min.	5-7 min.	
1-inch thick	Single	Convection Broil	Med (2)	6	12-17 min.	12-17 min.	
Red Snapper	Single	Broil	Med (2)	6	5-7 min.	5-7 min.	
Salmon, 1/2-inch thick	Single	Broil	Med (2)	6	12-15 min.	12-15 min.	
Swordfish, 1 1/2" thick	Single	Broil	Med (2)	6	10-12 min.	10-12 min.	
Vegetables							
Potatoes		Bake	400°F (205°C)	3	45-60 min.	45-60 min.	
Sweet Potatoes		Bake	400°F (205°C)	3	40-50 min.	40-50 min.	
Winter squash		Convection	350°F (175°C)	3	40-45 min.	40-45 min.	
		Bake	375°F (190°C)	3	50-55 min.	50-55 min.	
Other							
French bread pizza		Broil	Med (2)	5	2-3 min.	2-3 min.	
Garlic Bread, 1-inch		Broil/Convection Broil	Med (2)	5	3 to 3 1/2 min.	3 to 3 1/2 min.	
Toast, 1/2-inch		Broil	Med (2)	6	2 min.	2 min.	

This chart is a guide. Recipe or package directions should take precedence.

Shipping Damage Claim

The equipment in this shipment was carefully inspected by rigid standards and packaged by skilled personnel before leaving the factory. Upon delivery, thoroughly inspect your Wolf unit for any damage. Report any damage to the delivery carrier immediately. The transportation company assumes full responsibility for safe delivery of this equipment.

Wolf Appliance Company cannot assume responsibility for damage or loss incurred in transit. However, we will be glad to furnish you with the documents necessary to support your claim.

Calling for Assistance

- Customer Service Questions: 800/332-9513
- Website: www.wolfappliance.com
- E-mail Address: customerservice@wolfappliance.com
- When requesting information, literature, replacement parts or service, ***always refer to the model and serial number of your model.*** This information is found on the rating plate. Refer to page 9 for the location of the rating plate.
- Record all the rating plate information here for future reference.

Model Number:

Serial Number:

Installation Date:

Wolf Dealer/Phone Number:

Before Calling for Service:

- Refer to the Troubleshooting Guide on pages 43-44.
- Check the household fuse or circuit breaker to see if it has been blown or tripped.
- Check that the electrical connection to the appliance has not been disconnected.
- Has there been a power outage?
- Have the model and serial number of your model and date of installation for warranty purposes, before calling your Wolf Factory Authorized Service Center.

Wolf Service/Phone Number:

Regarding the Warranty

This equipment is design listed/certified by a Nationally Recognized Testing Laboratory to the appropriate National Standards as indicated on the Equipment Rating Plate. Any modification without written permission from Wolf Appliance Company voids the certification and warranty of this appliance.

Wolf Appliance Products
Limited Warranty

Residential Use Only

Full Two-Year Warranty

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance Company under the above warranty must be performed by Wolf Appliance authorized service representatives, unless otherwise specified by Wolf Appliance Company. Service will be provided in the home during normal business hours.

Limited Third Through Fifth Year Warranty

From the third through fifth year from the date of original installation, Wolf Appliance Company will repair or replace the following parts that prove to be defective in materials or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use Wolf Appliance authorized service representatives to perform such service.

Gas Burners (excluding appearance), Electric Heating Elements, Blower Motors (vent hoods), Electronic Control Boards and Magnetron Tubes

Limited Lifetime Warranty

For the life of the product, Wolf Appliance Company will repair or replace any BBQ body or BBQ hood which rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use Wolf Appliance authorized service representatives to perform such service.

Terms Applicable to Each Warranty

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES WHICH WOLF APPLIANCE COMPANY, LLC WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE COMPANY, LLC WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of the Wolf Appliance authorized service representative nearest you; contact Wolf Appliance Company, LLC, P.O. Box 44848, Madison, Wisconsin 53744, call (800) 332-9513, or check our website; www.wolfappliance.com.

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